

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
(607) 737 - 2019
EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: Econolodge - Breakfast for Patrons (ID: 266995)
Facility Name: ECONO LODGE
Facility Code: 07-4312 Facility Email: ypatel@visions-hotels.com
Facility Address: 871 COUNTY ROUTE 64 ELMIRA, NY 14903

To the Attention of:
ANDY PATEL BIG FLATS LODGING ASSOC., LLC
ATTN: TIM CRAWFORD, CONTROLLER PO BOX 22848
ROCHESTER, NY 14692- Owner/Operator Email: tcrawford@visions-hotels.com

Inspection
Date: OCT 24, 2017 08:26 AM
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)
Responsible Person: Dave Piper
(email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 0

Each item found in violation is reported below along with the code requirement.

INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 7G WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Commercially processed precooked potentially hazardous foods are not heated to 140oF or above within two hours.

Inspector Findings

Sanitarian observed 2 lbs of fried potatoes in chaffing dish around 8:15 with a temperature ranging from 45 F to 120F throughout the half pan of potatoes filled 4 inches deep. Per worker potatoes were microwaved to 165 F in microwave 15 minutes earlier. Worker reheated potatoes to 165 F, increase the number of burners under chaffing dish and increase water in dish to increase steam. At 8:33 sanitarian observed 3 lbs of precooked eggs in half pan dish heaped over more than 1 inch above rim. Temperature at top of pan was 120 F, temperature at bottom of pan was 125 F. Sanitarian witnessed eggs being placed out into service 10 minutes before taking temperatures. Worker voluntarily reheated eggs to 165 F, increase the number of burners under chaffing dish and increase water in dish to increase steam. CORRECTED. Advise operator to thoroughly cook product and verify temperature with probe thermometer.

Additional Information Collected During Inspection

Comments

Discussed the storage of cream cheese in front loading cooler. Discussed ill worker policy. Discussed the waiver requirements and facility was following requirements at time of inspection.

END of REPORT